

IN THE SPECIFICATION:

At page 1, line 21, delete: "about its length; as one example, it can be folded".

At page 5, lines 11-12, delete "about its length" and insert therefor — into V-folded condition --.

At page 5, line 13, insert — V — before "folded".

At page 8, lines 11-12, delete "about its length" and insert therefor — into V-folded condition --.

At page 22, line 26, delete:

"For example, those of ordinary skill in the art will understand from the description above that any continuous web (whether cylindrical or oval in shape, or having other shapes) which is folded along its length (whether V-folded or not) and which has two open edges that can be sealed together can be used to provide hermetically sealed individual food slices, according to the present invention."

IN THE CLAIMS:

Please revise Claim 22, as follows:

1422. A process for automatically and continuously packaging a cheese formulation into hermetically sealed individual slices, comprising the steps of:

providing a continuous web of heat-sealable plastic material extending lengthwise with opposing edge portions;

folding the web longitudinally;

[continuously moving the web in a forward direction during the folding step];

sealing the edge portions of the web to form a longitudinal hermetic seal,
thereby defining a continuous tube;

introducing [inserting] the cheese along the web [into the tube];

flattening the tube after the cheese is inserted to form a continuous flat
ribbon of the cheese disposed within the flattened tube;

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1) urging portions of the flattened tube together at predetermined intervals to
define a plurality of cross-sealing zones, and applying sufficient pressure at the cross-
sealing zones to eliminate substantially all of the cheese from the cross-sealing zones; and

heating the cross-sealing zones for a period of time and at a temperature
sufficient to hermetically seal the cross-sealing zones to form, with the longitudinal
hermetic seal, hermetically sealed individual packages entirely enclosing individual slices
of the cheese;

wherein the web is continuously moved in the forward direction during the
steps of folding, sealing the edge portions, flattening the tube and sealing the cross-
sealing zones.